



Technical Data Sheet

VERDANT IPA

ALE YEAST

LalBrew Verdant IPA™ was specially selected in collaboration with Verdant Brewing Co. (UK) for its ability to produce a variety of hop-forward and malty beers. Prominent notes of apricot and undertones of tropical fruit and citrus merge seamlessly with hop aromas. Through expression of a β -lyase enzyme, LalBrew Verdant IPA™ can promote hop biotransformation and accentuate hop flavor and aroma. With medium-high attenuation, LalBrew Verdant IPA™ leaves a soft and balanced malt profile with slightly more body than a typical American IPA yeast strain. This highly versatile strain is well suited for a variety of beer styles including NEIPA, English IPA, American Pale, English Bitter, Sweet Stout and Sours.



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew Verdant IPA™:

Percent solids	93% - 96%
Viability	$\geq 5 \times 10^9$ CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Diastaticus	Negative
Bacteria	< 1 per 10^6 yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew Verdant IPA™ yeast exhibits:

Fermentation that can be completed in 5 days.

Medium to high attenuation and moderate flocculation.

Aroma and flavor is dominated by apricot with notes of tropical fruit and balanced malt character.

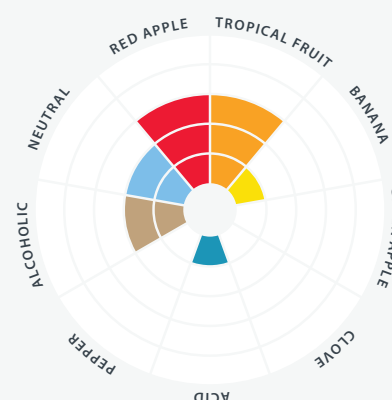
This is a POF Negative strain.

The optimal temperature range for LalBrew Verdant IPA™ yeast when producing traditional styles is 18 - 25°C (64 - 77°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

NEIPA, English IPA, American Pale, English Bitter, Sweet Stout, Sours

AROMA

Apricot with notes of tropical fruit and citrus

ATTENUATION RANGE

75 - 82 %

TEMPERATURE RANGE

18 - 25°C (64 - 77°F)

FLOCCULATION

Medium

ALCOHOL TOLERANCE

12% ABV

PITCHING RATE

50 - 100g/hL



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Verdant IPA™ yeast, a pitch rate of 50 - 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

LalBrew Verdant IPA™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.



STORAGE

LalBrew Verdant IPA™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Verdant IPA™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemmand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Verdant IPA™, there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



BREWERS CORNER

For more information on our yeasts including:

- › Technical Documents
- › Best Practices Documents
- › Recipes
- › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
brewing@lallemand.com